



Movia

Vigna Dol Malval
Brda

REGION

Brda region

VARIETY

100% Malvasia

Type of soil: The Goriška Brda region Ponca (flysch, marlstone)

Vines system: Mono guyot, 30 year old vines

Cultivation: Organic

Vinification: 60 hours of cold maceration in maceration inox tank then the wine ages in in barrels for 8 months. Until it is bottled, no sulphur or any other conservatives are added. Thus, the wine has gone through all-natural processes and becomes sound and stable naturally, ready to last one lifetime of ours.

Ageing: Maturing in big oak barrels (Slovenian oak) and 3-4 months in the bottle.

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TASTING NOTES

This Malvasia has a slightly hazy, golden-yellow color that quickly calms down when turning it in the glass while we observe tears slowly slide down the walls. Intense and delicate aromas evoke yellow apple, pineapple, acacia flower, chamomile, marzipan, forest honey, vanilla. With notes of butter, caramel and lemon peel, reminiscent of a lemon tart. The mouthfeel is soft, oily, with emphasized freshness and mineral salinity. The latter perceptions are standing out, refreshing us, and

FOOD PAIRINGS

oven-baked salmon fillet or baked white meat dishes.